

MENU

PRIMI	E	M
Antipasti Vari Della Casa – a selection of hot & cold appetizers	16	26
Warm Portobello Mushrooms – served with goats cheese, rocket & a pine nut salad (gf)	15	24
Calamari Fritto – dusted with corn flour, fried & served on a rocket salad (gf)	18	27
PASTA	E	M
Veal Lasagne		26
Gnocchi Pomodoro – potato dumplings in a tomato, garlic & basil sauce	20	27
Gnocchi Gorgonzola – potato dumplings in a mushroom, gorgonzola & cream sauce	22	29
Spaghetti Bolognese – spaghetti in a tomato, minced steak & pea sauce	20	28
Fettuccine Carbonara – fettuccine in a bacon, cream, egg & parmesan cheese sauce	20	28
Fettuccine Pumpkin – fettuccine in a roast pumpkin, spinach & cream sauce	20	28
Penne Ragu – penne in a pork, veal & sage ragu	20	28
Penne Amatriciana – penne in a spicy tomato, bacon & basil sauce	20	28
Penne Vegetables – penne with fresh garden vegetables, tomato & a touch of cream	20	28
Linguine Di Mare – w/ fresh local mussels, prawn cutlets, calamari, white wine, parsley, garlic & a touch of tomato	24	34
Linguine – w/ prawn cutlets & scallops	24	34
RISOTTO	E	M
Prawn – shelled prawn cutlets, creamed leeks, rocket & Spanish onion (gf)	23	32
Primavera – mushrooms, pine nuts, spring onions, semi-dried tomatoes, spinach, snow peas & red capsicum (gf)	20	28
MAINS		M
Rack of Lamb – oven roasted served with mashed potato, green beans & rosemary jus (gf)		45
Lamb Fillets – served on a Mediterranean salad with a yoghurt dressing (gf)		32
Ribeye Steak 400 gms with Italian potatoes & garden salad		45
Fish of the Day (check our specials page)		
SIDES (are all gf)		
Bowl of Fries		10
Italian Potatoes – rough cut potato wedges tossed in garlic, rosemary & salt		12
Garden Salad – fresh mixed salad greens with our own house dressing		12
Greek Salad – fresh salad greens, fresh tomato, olives, feta, cucumber & red onion		12
Sicilian Salad – fresh salad greens, char grilled peppers, bocconcini, sundried tomatoes, olives & anchovies		12

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FOCACCIA	S	L
Herb	10	15
Garlic	10	15
Provolone cheese & garlic	12	17
Chilli & parmesan	10	15
PIZZE	S	L
Abruzzi – pork & fennel sausage, candied onions, roma tomatoes & parmesan	17	26
Bari – tomato, mozzarella, marinated green prawns, garlic & parsley	18	27
Calabria – tomato, mozzarella, hot salami, olives, mushrooms & green capsicums	17	27
Firenze – tomato, mozzarella, mushrooms & oregano	15	23
Genoa – tomato, goats cheese, roasted red peppers, pesto & prosciutto	18	28
Messina – tomato, mozzarella, fresh basil	15	23
Milano – tomato, mozzarella, parmesan, provolone cheese, bocconcini, roma tomatoes	17	26
Napoli – tomato, mozzarella, anchovies, black olives, oregano	17	25
Parma – tomato mozzarella, marinated chicken, semi-dried tomatoes, olives, spinach	18	28
Reggio – tomato, mozzarella, hot salami, black olives	17	26
Riviera – tomato, mozzarella, continental ham, pineapple	17	26
Roma – tomato, mozzarella, continental ham, mushrooms, black olives	17	26
Sienna – tomato, mozzarella, provolone cheese, eggplant, zucchini, peppers, onions, parmesan & herbs	17	26
Tivoli – tomato, mozzarella, hot salami, provolone cheese, pesto, roma tomatoes	18	28
Verona – tomato, mozzarella, smoked salmon, spanish onions & capers	18	28

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DOLCE

Mixed Gelati – 3 scoops (ask your waiter for available flavours)	9.5
Sticky Date Pudding with butterscotch sauce & vanilla ice-cream	12.5
Housesmade Tiramisu	12.5
Affogato with your choice of liqueur	12.5
Vanilla Bean Crème Brûlée (gf)	12.5
Flourless dark chocolate & raspberry cake	12.5

CAFE

TEA

Cappuccino	8.5	English Breakfast Tea	8.5
Latte	8.5	Earl Grey Tea	8.5
Flat White	8.5	Peppermint Tea	8.5
Long Black	8.5	Green Tea	8.5
Espresso	8.5	Chai Tea	8.5
Macchiato	8.5	Lemon Grass & Ginger Tea	8.5
Hot Chocolate	8.5	Cleopatra's Chamomile Tea	8.5
Chai Latte	8.5	<i>Soy Milk Available*</i>	

LIQUEUR COFFEE

Irish	9.5
Kahlua	9.5
Sambuca	9.5
Baileys	9.5
Amaretto	9.5
Franjelico	9.5
Vodka	9.5

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SPECIALS	E	M
Bruschetta - w/ smoked ocean trout & whipped goats cheese	15	
Pan seared Canadian scallops w/ chorizo & cauliflower puree	16	
Penne - w/ pork fennel sausages & marinated sweet peppers	20	28
Ravioli - w/ buffalo mozzarella & spinach in a tomato & cream sauce	20	28
Housemade parpadelle pasta – w/ duck ragu and enoki mushrooms	20	28
Risotto - w/ shelled local mussels, scampi and flying fish roe	20	28
Breast of Chicken pan seared & oven roasted with a medley of forest mushrooms		29
Fillet of Snapper w/ cassoulet of white beans, heritage tomatoes, beetroot and sweet potato chips		34
Pizza – mozzarella, provolone, pulled lamb, pickled onions, feta & yoghurt	17	27

Please consider carefully when requesting changes to the menu

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